

# British Lasagna

## Ingredients

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- 1 Bolognese (make 1 recipe)
- 1/4 Onion (finely chopped, plus 1/4)
- 0 ds Salt
- 0 ds Ground Black Pepper
- 4 1/4 c Whole Milk
- 2 Bay Leaves
- 0 pn Nutmeg
- 2 oz Unsalted Butter (plus 2 tablespoons)
- 2 oz Flour
- 12 Lasagna Noodles
- 13 1/2 oz Mozzarella Balls (small cubes)
- 1/2 c Parmesan (shredded)
- 1/4 c Parsley (chopped)

## Instructions

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1. Make one Bolognese recipe and set aside.
2. Add the milk in a pot and bay leaves, onion, dash of salt and pepper and nutmeg and gently bring to a boil.
3. In a separate pot melt 2 ounces butter and add the flour. Mix well and cook for two minutes. Remove the milk from the heat and add a little to the flour mixture. Combine well, and when all the milk has been absorbed, add a little more. Continue to do this until all the milk has been added, whisking continually until thickened. Take out bay leaves.
4. For the pasta cook according to package directions. Once done place cooked pasta in a bowl of cold water until ready to use. Preheat the oven to 350 degrees.

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6. Spoon 1/3 of the bechamel sauce into the bottom of a 9X13 dish in a layer, then place 4 pasta strips over the top. Follow this with some of the mozzarella and parmesan, and sprinkle over freshly ground black pepper. Follow with a layer of bolognese. Repeat with 1/3 bechamel, 4 noodles, cheeses, pepper, bolognese, then back to 1/3 bechamel, 4 noodles, bolognese, cheeses and lastly 2 tablespoons knobs of butter over the surface.

7. Cover with foil. At this point you may refrigerate to cook the next day. If cooking immediately, place in the oven for 30 minutes, take the foil off and cook for an additional 15 minutes or until golden-brown on top and completely cooked through. If refrigerated, place in the oven for 60 minutes, take the foil off and

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cook for an additional 15 minutes or until golden-brown on top and completely cooked through. Garnish with parsley on top. Let it rest for 30 minutes before serving.